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PANCRAS**  
BRASSERIE &  
CHAMPAGNE BAR  
BY SEARCYS

**STARTERS**

Cheltenham beetroots, chicory, watercress, Yorkshire blue cheese, candied walnuts (v)	9.50
Spiced parsnip and Kent apple soup (v)	7.50
Farmhouse terrine, pistachio, pickled vegetables, walnut bread	9.50
Chicken pudding sausage, girolles, peas, Madeira sauce	9.50
Cured British meat: Scottish wild venison salami, Suffolk chorizo, Somerset pokers, cured ham	12.00/23.00
Octopus carpaccio, salt and pepper squid, watermelon	11.50
John Ross Jr smoked salmon, pickled cucumber, Searcys soda bread	12.50
Seared scallop, slow cooked beef cheek, cauliflower, pickled mushroom	15.00

**SALADS**

Heritage tomato, artichoke heart, coconut 'Cheddar', pine nuts (pb)	8.50/12.00
Searcys smoked chicken Caesar	9.50/16.00
South West seashore salad	14.00/18.00

**SHELLFISH**

Pyefleet rock oyster 3/6/12	12.00/19.00/ 35.00
Celtic Sea prawn cocktail	14.00
Dressed Portland crab, brown sourdough	17.00
Grilled native lobster, wild garlic butter, chips (half or whole)	32.00/55.00
Native shellfish (for two): Pyefleet rock oysters, native lobster, Portland crab, Celtic Sea prawns, cockles West Country mussels	75.00

**MAIN COURSES**

Chickpea, avocado and coriander burger, chips (pb)	14.50
Potato and rosemary dumplings, peas, broad beans, feta cheese, mint (v)	14.00
Searcys burger, dry-cured bacon, blue cheese or aged Cheddar, chips	17.00
Creedy Carver chicken pie	17.50
Lamb cutlet, slow cooked faggot, potato terrine, grilled courgette	23.50
Crispy breaded Goosnargh chicken escalope, caper and parsley butter sauce	16.00
Freedom pale ale-battered haddock, minted peas, tartar sauce, chips	18.50
Fish pie, buttered Summer vegetables	19.50
Stone bass fillet, mussels, clams, samphire, new potato, shellfish sauce	23.50

**GRILLS**

45 days house-aged Lake District beef: Sirloin 280g	29.00
Rib eye 280g choice of peppercorn or Béarnaise sauce	31.00
Rib of beef on the bone 600g (for two), peppercorn and Béarnaise sauces, chips	69.00
Cumbrian Saddleback pork T bone 300g, apple sauce	19.50
Cumbrian calf's liver, maple smoked streaky bacon, parsley sauce, Yukon Gold potato	22.00
Served with field mushroom, watercress	
Grilled Lake District beef steak, peppercorn sauce, native half lobster, garlic butter, chips	49.00

**SMALL PLATES AND SNACKS**

Potato and rosemary sourdough loaf (v)	4.50
Heritage carrots and celery crudités, spiced avocado cream (v)	5.50
Iberico de Bellota ham 20g /50g	10.00/23.00
Yorkshire ham and cheese toastie bites	7.00
Gin cured salmon, cucumber, radish	7.50
Prawns croquettes, lemon mayonnaise	6.00

**PASTAS**

Rigatoni, tomato, basil, Berkswell cheese	13.00
Linguine, Cornish crab, cockles, West Country mussels, Berkswell cheese	16.50

**SIDES**

Chips / Carroll's heritage potatoes / buttered greens / Chantenay carrots / watercress and red chard salad	4.50
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**PUDDINGS**

Apricot tart, crème fraîche ice cream	7.00
Orange burnt cream	7.00
Chocolate, caramel and peanuts, dulce de leche ice cream	7.50
Eton Mess, strawberry soup	7.50
Passion fruit cheesecake, lime and coconut sorbet	7.00
Homemade ice cream and sorbet (three scoops)	6.50

**CHEESES**

Artisan British cheeses (four pieces)	13.00
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BRASSERIE A LA CARTE MONDAY-SATURDAY, SUMMER 2019

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT. Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for any special requirements. All care has been taken to remove small bones where appropriate but it is inevitable that some may still remain.

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